The culinary arts and hospitality program at the UAF Community & Technical College offers certificate and associate degree programs that prepare students for careers in food service and hospitality operations, including the management of restaurants, bakeries, hotels, hospitals, camps or any other facility that requires food service as part of its operation.

Learn more about the Culinary Arts and Hospitality program, including an overview of the program, career opportunities, and more.

A.A.S., Certificates, Culinary Arts and Hospitality
The culinary arts and hospitality program prepares students for careers in this ever-expanding field. Graduates can seek employment in various food service operations or in the management of restaurants, bakeries, hotels, hospitals, camps or any other facility that requires food service as part of its operation. Certificates in culinary arts or baking and pastry arts, as well as an associate degree in culinary arts, are offered.

Minimum Requirements for Culinary Arts or Baking and Pastry Arts
Certificates: 30 credits; for Culinary Arts and Hospitality A.A.S. Degree: 60 credits

Programs
Degree
• A.A.S., Culinary Arts and Hospitality

Certificates
• Certificate, Baking and Pastry Arts
• Certificate, Culinary Arts